



WELSH COLLEGES' SOCIETY OF CHANGE RINGERS



2016 Newsletter

As usual the Master's quarter peal weekend kicked the year off in fine style with several quarter peals scored in Derby and the surrounding area. Fortunately we were not inconvenienced by the Saturday evening snow.

Quarter peal weekends instigated by the Master and organised with the help of local members were another strong theme to the year, occurring in Worcester, Birmingham, Cardiff and Bath. Many members scored their first quarter peals in methods new to them.

The highlight of the year for many of us was the trip to Dordrecht, organised by Cathy Ockwell who learned to ring at t'Klockhuys. As well as plenty of general ringing, a quarter peal and a peal were scored on the Klockhuys bells, as well as a handbell quarter in the courtyard. The ringing was accompanied by the traditional Dordrecht tradition of the consumption of copious amounts of meat, cheese and drink, towards which Society members turned their ready-honed talents.



The Dordrecht peal band, in a rare sighting holding mugs of tea

The principal society events were all well attended, starting with the Annual Dinner weekend in West Middlesex. The Easter Tour took us to Essex where the Master scored his first handbell quarter after several attempts on previous tours.

Kit Probert's lemon drizzle cake won the (now traditional) bake off competition on the Summer Tour to Norfolk, and the Autumn Tour took us up the Golden Valley, an area of the country very popular with some members of the Society.

Three weddings of Society members took place in 2016 with past-masters Paul Parker and Sarah Tadman tying the knot in April, and the current master Richard Wolfgang marrying past-master Sue Rainsbury in September. Simon Goldrick married Ariela Silberstein in New York for which yet another overseas quarter peal was scored by society members.



Richard and Sue Wolfgang

We look forward to seeing many of you at Society events in 2017.

Stephen Penney,
General Secretary

Peals

Date	Tower	Method	Conductor
09/10/2016	Dordrecht, 't Klockhuys, The Netherlands	5184 Spliced S Major (4m)	Timothy M Payne
26/11/2016	Abergavenny, Monmouthshire	5120 Spliced S Royal (5m)	Richard H Burton

New members

The following were elected as members in the year to November 2016:

Edward Martin (Aberystwyth)
Emily Vallow (Aberystwyth)

Florence Lazenby (Associate)
Fiona Hartley (Associate)

Tours 2017

Master's tour: 13th – 15th January, Nottingham
Dinner and AGM: 3rd – 5th February, Lichfield
Easter Tour: 6th – 9th, Swansea
Summer Tour: 26th – 30th July, E. Leicestershire
Autumn Tour: 27th – 29th October, Wells

Society Email Group

Members are encouraged to join the email group to receive up to date information regarding the Society's activities. To join, either apply through the website or email the General Secretary.

Society Web Site

Visit www.welshcolleges.org.uk for information about Society activities, tour reports, contact details and much more information

Facebook – [facebook.com/groups/welshcolleges](https://www.facebook.com/groups/welshcolleges)
Twitter - [@welshcolleges](https://twitter.com/welshcolleges)

Society Officers and Officials 2016/7

Master	Richard Wolfgang
Deputy Master	Iain Scott
Social Secretaries	Ainsley Gilbert Cathy Ockwell Heather Griffiths
General Secretary	Stephen Penney
Catering Officers	James Mort David Phillips
Mascot Keeper	Emilie Poultney
Webmaster	Stephen Penney
Romance Officer	Emilie Poultney

Correspondence

Please send to the General Secretary, Stephen Penney, at 7 Shottfield Close, Sandridge, Herts, AL4 9EA, mobile is 07752 498 488, generalsecretary@welshcolleges.org.uk;

2017 Annual Dinner

The George Hotel, Lichfield
Saturday 4th February 2017

STARTER

Roast tomato and red pepper soup, pesto oil (V)
Served with a freshly baked roll and English butter
or

Due of melon (V)
Apple salad, honey crème fraiche
or

Prawn cocktail
Marie Rose sauce and roasted cherry tomatoes

MAIN

Bacon wrapped roast breast of free range turkey
Roast potatoes, stuffing and cranberry jus
or

Roast salmon fillet
Gnocchi, rich tomato sauce
or

Wild mushroom and spinach linguini (V)
Griddled garlic bread

DESSERT

Lemon tart
Chantilly cream, raspberries
or

Dark chocolate brownie
Orange salad, chocolate sauce
or

Sticky toffee pudding

Ticket price is £37.50.

Choices to socialsecretary@welshcolleges.org.uk by Tuesday 3rd January 2017. Please contact Social Secretaries at this address for payment options.

If you wish to stay at the hotel, please contact them directly to make the necessary arrangements (see: www.thegeorgelichfield.co.uk/).

Quoting "Welsh Colleges' Society of Change Ringers" should secure the following bed and breakfast rates: Single room: £55; Double room: £75; Executive room: £90.

For queries relating specifically to tours, email the Social Secretary at socialsecretary@welshcolleges.org.uk.